

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of the Claims

Please cancel Claim 6 without prejudice.

1. (Original) A method for reducing the level of asparagine in a corn-based food material, comprising adding an asparagine-reducing enzyme to the food material before heating.
2. (Original) The method of claim 1, wherein said asparagine-reducing enzyme is asparaginase.
3. (Original) The method of claim 1, wherein the level of asparagine is reduced by at least about 10%.
4. (Original) The method of claim 1, wherein said asparagine-reducing enzyme is an enzyme capable of hydrolyzing the amide group of free asparagine.
5. (Currently Amended) A method for reducing the level of asparagine in a corn-based food material, comprising:
 - (1) adding an asparagine-reducing enzyme to a food material, wherein said corn-based food material comprises asparagine;
 - (2) optionally mixing the enzyme with the corn-based food material;
 - (3) allowing a sufficient time for the enzyme to react with the asparagine; and
 - (4) optionally deactivating or optionally removing the enzyme.
6. (Cancelled).
7. (Original) The method of claim 6, wherein reducing the level of acrylamide in the corn-based food product comprises adding an asparagine-reducing enzyme to the corn-based food material.
8. (Original) The method of claim 7, wherein said asparagine-reducing enzyme is asparaginase.
9. (Original) The method of claim 7, wherein said asparagine-reducing enzyme is an enzyme capable of hydrolyzing the amide group of free asparagine.
10. (Original) A method for reducing the level of acrylamide in corn-based food products, comprising:
 - (1) adding an asparagine-reducing enzyme to a corn-based food material, wherein said corn-based food material comprises asparagine;
 - (2) optionally mixing the enzyme with the corn-based food material;
 - (3) allowing a sufficient time for the enzyme to react with the asparagine;
 - (4) optionally deactivating or optionally removing the enzyme; and
 - (5) heating the corn-based food material to form the finished corn-based food product.
11. (Original) A corn-based food material, wherein the level of asparagine in said corn-based food material is reduced by at least about 10%.
12. (Original) The corn-based food material of claim 11, wherein the level of asparagine in said corn-based food material is reduced by at least about 30%.

13. (Original) The corn-based food material of claim 12, wherein the level of asparagine in said corn-based food material is reduced by at least about 50%.
14. (Original) The corn-based food material of claim 13, wherein the level of asparagine in said corn-based food material is reduced by at least about 70%.
15. (Original) The corn-based food material of claim 14, wherein the level of asparagine in said corn-based food material is reduced by at least about 90%.
16. (Original) A food product comprising a corn-based food material, wherein the level of asparagine in said corn-based food material is reduced by at least about 10%.
17. (Original) A food product of claim 16, wherein the level of asparagine in said corn-based food material is reduced by at least about 30%.
18. (Original) The food product of claim 17, wherein the level of asparagine in said corn-based food material is reduced by at least about 50%.
19. (Original) The food product of claim 18, wherein the level of asparagine in said corn-based food material is reduced by at least about 70%.
20. (Original) The food product of claim 19, wherein the level of asparagine in said corn-based food material is reduced by at least about 90%.
21. (Original) A corn-based food material, wherein the level of acrylamide in said corn-based food material is reduced by at least about 10%.
22. (Original) The corn-based food material of claim 21, wherein the level of acrylamide in said corn-based food material is reduced by at least about 30%.
23. (Original) The corn-based food material of claim 22, wherein the level of acrylamide in said corn-based food material is reduced by at least about 50%.
24. (Original) The corn-based food material of claim 23, wherein the level of acrylamide in said corn-based food material is reduced by at least about 70%.
25. (Original) The corn-based food material of claim 24, wherein the level of acrylamide in said corn-based food material is reduced by at least about 90%.
26. (Original) A food product comprising a corn-based food material, wherein the level of acrylamide in said corn-based food material is reduced by at least about 10%.
27. (Original) The food product of claim 26, wherein the level of acrylamide in said corn-based food material is reduced by at least about 30%.
28. (Original) The food product of claim 27, wherein the level of acrylamide in said corn-based food material is reduced by at least about 50%.
29. (Original) The food product of claim 28, wherein the level of acrylamide in said corn-based food material is reduced by at least about 70%.
30. (Original) The food product of claim 29, wherein the level of acrylamide in said corn-based food material is reduced by at least about 90%.

31. (Original) Corn chips comprising less than about 75 ppb acrylamide.
32. (Original) The corn chips of claim 31, comprising less than about 50 ppb acrylamide.
33. (Original) The corn chips of claim 32, comprising less than about 10 ppb acrylamide.
34. (Original) Tortilla chips comprising less than about 75 ppb acrylamide.
35. (Original) The tortilla chips of claim 34, comprising less than about 50 ppb acrylamide.
36. (Original) The tortilla chips of claim 35, comprising less than about 10 ppb acrylamide.
37. (Original) Corn flakes breakfast cereal comprising less than about 60 ppb acrylamide.
38. (Original) The cereal of claim 37, comprising less than about 40 ppb acrylamide.
39. (Original) The cereal of claim 38, comprising less than about 20 ppb acrylamide.
40. (Original) The cereal of claim 39, comprising less than about 10 ppb acrylamide.
41. (Original) An article of commerce comprising:
 - (a) a corn-based food product, wherein said corn-based food product has a reduced level of acrylamide;
 - (b) a container for containing the corn-based food product; and
 - (c) a message associated with the container;wherein said message associated with the container informs the consumer that the corn-based food product contains a reduced level of acrylamide.
42. (Original) The article of claim 41, wherein said message informs the consumer that the corn-based food product is low in acrylamide.
43. (Original) An article of commerce comprising:
 - (a) a corn-based food product, wherein said corn-based food product has a reduced level of asparagine;
 - (b) a container for containing the corn-based food product; and
 - (c) a message associated with the container;wherein said message associated with the container informs the consumer that the corn-based food product contains a reduced level of asparagine.
44. (Original) The article of claim 43, wherein said message informs the consumer that the corn-based food product is low in asparagine.